

SQUID INK TAGLIOLINI PASTA, CUTTLEFISH AND CHICKPEAS



Menù Ingredients

20 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

250 g. Ceci lessati - Boiled Chickpeas - Z00

Ingredients

q.s. Parsley, chopped

300 g. Cuttlefish, cleaned

q.s. Salt

q.s. Pepper

N ° 1 Garlic Clove

400 g. Squid ink Tagliolini Pasta

Chef: Tommaso Ruggieri

Method

Serve 5

Cut the cuttlefish into strips. In a pan heat the Evoo with the garlic, then when the oil is hot and the garlic is toasted add half of the chickpeas and fry them over high heat for a minute. Remove the pan from the flame and add the cuttlefish, season with salt and pepper and set aside. Blend the remaining chickpeas with their liquid, using an immersion blender, until creamy then add it to the pan with the other ingredients. Cook the squid ink taglioli in boiling salted water, drain them when al dente and sauté them in the pan with the previously prepared sauce, add in some of the cooking water as needed. Serve with a sprinkle of freshly chopped parsley.